

## Classic Full English Breakfast with a Twist - A Hearty Morning Feast Made Easy

Why This Full English Breakfast Is Worth the Effort



OVEN  
200°F

TIME  
10 min

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Recipe Card

SAVE  
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### INGREDIENTS

- 2 eggs (fried, scrambled, or poached)
- 2-3 slices of turkey bacon (British-style back bacon if available)
- 2 sausages (Cumberland or your favorite)
- 1 tomato, halved
- ¾ cup British-style baked beans
- 1-2 slices black pudding (optional but traditional)
- 4-5 mushrooms, sliced
- 2 slices of toast or fried bread
- 1 tablespoon butter (for frying)
- Salt and pepper, to taste

### DIRECTIONS

- 1. Start with the Sausages:** In a large skillet, I cook the sausages over medium heat for 8-10 minutes, turning occasionally until browned and cooked through. I remove them and keep them warm while I move on to the next item.
- 2. Cook the Bacon:** In the same skillet, I lay in the turkey bacon and cook until crispy or browned at the edges. Depending on the cut, this usually takes 3-4 minutes per side. I set it aside once it's done.
- 3. Sauté the Mushrooms:** I add a little butter to the skillet, toss in the sliced mushrooms, and cook for 4-5 minutes until they're golden and tender. A pinch of salt and pepper goes a long way here. Once cooked, I remove them from the pan and set aside.
- 4. Cook the Tomatoes:** I place the halved tomatoes cut-side down in the skillet and let them cook undisturbed for 3-4 minutes, until the edges are caramelized and the flesh is soft. I season them lightly and then set them aside.
- 5. Optional: Fry the Black Pudding:** If I'm including black pudding (which adds a deep, earthy flavor), I fry the slices for 2-3 minutes per side until they're crispy on the outside and cooked through.
- 6. Warm the Baked Beans:** In a small saucepan, I gently heat the baked beans on low until they're warmed through-no boiling needed.
- 7. Cook the Eggs Your Way:** This is where I go by mood-fried sunny-side-up, soft-scrambled, or a gently poached egg all work wonderfully. I cook them in the same skillet for maximum flavor, seasoning with salt and pepper just before serving.

8. Toast the Bread (or Go Full English with Fried Bread): I either toast the bread or go all-in by frying slices in butter until golden and crispy. Fried bread is traditional and incredibly satisfying, especially when it soaks up egg yolk or baked beans.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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